

Grapes

80% Syrah

20% Grenache

Region/Appellation

AOP Duché D'Uzès

Alcohol by volume

14.50%

Residual Sugar

less than 0.25 g/l

pH

4.03

Total Acidity

4.7 g/l

Drinking Window

2023 - 2027

Tasting Guide

A B C D E
Light Medium Full

Tasting note printed

19/04/2024

Duché D'Uzès Rouge 2019

Winemaker Notes

Powerful, fruity and spicy with a distinct touch of pepper. It is full on the palate, characterised by aromas of violets and liquorice, nicely complemented by notes of roasting. The tannins are supple and velvety.

Vineyard

This area enjoys a Mediterranean climate, the influence of which is tempered by the Cévennes foothills.

Winemaking

The grapes are picked at phenolic maturity and harvested by machine. After destemming, the grapes are vinified in concrete tanks for three weeks. Pumping over operations are staggered and performed each day in order to gently extract the aromatic substance, anthocyanins and tannins. The temperature of the alcoholic fermentation is checked and regulated. At the end of the alcoholic fermentation, the temperature is allowed to increase to 30 -33 degrees to help the polymerization of the tannins.

Vintage

An impressive Rhône vintage, with wines of impeccable balance. High temperatures proved a challenge for growers in the Northern Rhône but some rain later in the season allowed for freshness to come through.

Food match

Grilled and Roasted Red Meats

Marinated grilled pork or duck with olives.

